

IMPATIENCE*			BLANK			SURPRISE	
Rustic bread and breadsticks with assorted butter (smoked, Espelette, algae) G L T/N	6		Confit tomatoes, burratina and basil oil D T/N	13		Tuna tournedos with green peppercorns, onion parmentier and multicolour chard F SL M S C	25
Cecina de León DOP (Spanish beef ham) T/N	16		Roasted aubergine with pine honey and pine nuts T/N D	13		Gratin dauphinois croûte, leed demi-glace G D E MU SL	16
Vegetable crudités with dips: cumin hummus, turmeric hummus, tahini T/N C G SS	16		Roasted leeks, recuit (curd) and ash vinaigrette D SL M	13		NOSTALGIA	
FREEDOM*			Grilled carrots with crispy basmati and wild rice SL	13		Cannelloni of roasted meats with black chanterelles, porcini soubise sauce G D E SE SL CY S	18
“Michelangelo pizza/brioche” (spicy tomato sauce, ricotta, fennel, pepperoni) G E D	16		CREATIVE PASSION			“Cardinal macaroni” pasta bake with Iberico pork E D SL G CY S	18
“Pillow sandwich” of pulled pork, red cabbage, and sour cream G D SL	9		Carpaccio of vegetables with seasonal herbs SL C M	15		SWEET SATISFACTION	
Salmon “waffle” marinated in charcoal with tartara D G E F M	16		Carpaccio of langoustines, sour cream with caviar, lime and chives ML F SL E D G	28		Euphoria: Peach confit, vanilla cream, and amaretto E D SL	9
Cod croquettes with roasted-garlic alioli G E D SL F			Carpaccio of roast beef and beef ham, hazelnuts and Parmesan powder T/N D	20		Concentration: Dark chocolate mousse and Chantilly cream H L G	8
Roasted meat croquettes G E D SL (4 ud)	12		FRUSTRATION			Passion: Millefeuille with passion-fruit cream G D E	9
N2 Oyster Normandy natural ML (1 ud)	4		“Cocotte lutée” with sea bases, orecchiette and shrimp sauce F D G MU E SL	28		Inspiration: Reminiscent of the Dracula ice lolly (cola, vanilla, strawberry) E D	6
N2 Oyster Normandy with yuzu-kimchi dressing ML (1 ud)	4,5		“Cocotte lutée”, line-caught hake, cockles, ghocci in squid ink F G E ML SL	28		Freedom: “Brioche/cake” with chocolate, toasted hazelnuts and goji berries G E D T/N	10
			Roasted lamb shank with herbs de Provence SL	28		Blanc: Vanilla ice cream E D G	6
			Beef cheeks and artichoke polenta SL	28			

G - Gluten, T/N - Tree nuts, CR - Crustaceans, C - Celery,
M - Mustard, E - Eggs, SS - Sesame seeds,
F - Fish, MU - Mushrooms, SL - Sulphites, P - Peanuts,
ML - Molluscs, S - Soya, D - Dairy, L - Lupin

*Dishes available from 12 noon to 10:30 pm.